

WACO EVENING NEWS.

VOL. 1

WACO, TEXAS, MONDAY, JANUARY 14, 1889.

NO. 160.

SANGER BROS.

«GREAT»

DIVIDEND SALE

SOME EXTRAORDINARY BARGAINS

— FINE SHOES. —

GENTS' SHOES.

We are closing out several makes and offer same at very Low Prices.

Best French Calf, Lace, Button and Congress in French and London toe, Best Hand-sewed, reduced from \$7.50 to \$6.05 a pair.

Hand-sewed Kangaroo and French Calf Congress Shoes, reduced from \$7.00 to \$5.45 a pair.

Cordovan French Toe Congress, Hand-sewed, reduced from \$6.00 to \$4.10 a pair.

Hand-sewed London Toe Bals, Best French Calf, reduced from \$6.00 to \$4.55 a pair.

Best French Calf, Patent Leather Dress Shoes, in Congress and Bals, reduced from \$6.00 to \$4.00 a pair.

Our entire stock of L. Boyden's regular \$5.00 Shoes are reduced to \$3.50 a pair for this sale. They include the Best \$5.00 Shoe ever sold, and are a Great Bargain.

New Orleans Box Toe Congress, Crimped Vamps, reduced from \$6.00 to \$3.70 a pair.

BOYS' SHOES.

Boys' Best Calf London Toe Bals, a Splendid School Shoe, reduced from \$2.50 to \$1.90 a pair.

Boys' French Calf London Toe Lace Shoes, reduced from \$3.50 to \$2.45. A Big Drive in Boys' Bals, Button and Congress Shoes, reduced from \$1.75 to \$1.20 a pair.

Youths' Dress Shoes in French Calf, reduced from \$2.50 to \$1.85 a pair.

FELT SHOES AND SLIPPERS BELOW «COST.»

Men's Felt Slippers reduced from \$1.85 to \$1.35.

Men's Felt Slippers reduced from \$2.25 to \$1.65.

Men's Felt Tourists reduced from \$1 to 70 cents.

Men's Felt Slippers reduced from \$1 to 65 cents.

Men's Wool-lined, Leather Sole Slippers, reduced from \$1.75 to \$1.10 a pair.

One Lot of Medicated Flannel-lined Shoes, Leather Soles. People with Rheumatism should wear them. Extra sizes for swollen feet, reduced from \$2.25 to \$1.35 a pair.

SHOES HAVE NEVER BEEN OFFERED AT SUCH PRICES AS WE ARE SELLING THEM AT DURING THIS SALE. EARLY PURCHASERS WILL GET THE BENEFIT OF BEST ASSORTMENT.

«EVERY DEPARTMENT IN OUR»

LARGE ESTABLISHMENT

Is now prepared for this Great Sale and Reduced Prices rule throughout. Be sure and get some of the Bargains offered in this

GREAT DIVIDEND SALE.

SANGER-BROTHERS.

Order your groceries, grain, feed, wood and coal from Geo. W. McLaughlin. Satisfaction guaranteed.

Wood and coal from 5 cents to a car load at Geo. W. McLaughlin's.

Buy feed at Duval's 300, Franklin

Go to see the great production of Walter Standish, Theodora.

Go to W. D. Jackson and get a photograph of yourself and children.

40,000 first-class cigars at I. C. Meek's Commission and Auction House 318 Austin street.

RETAIL DEPARTMENT Lessing, Solomon & Rosenthal,

Our Sales prove that Moderate Prices will eventually bring trade, and we propose keeping the prices down to the lowest limit.

This week you who are in need of a good Suit of Clothes can save from \$2.50 to \$10 on a Suit by visiting our Clothing Department

A Good Suit for \$5.00,
A Better Suit for \$7.50.
An all-wool Stylish Suit for \$10 that's worth \$15

Just Examine our line of Stylish Garments at

\$12.50, \$15.50, \$18.50, and \$20.

This Stock is entirely too large, and we must reduce same, no matter what this Sacrifice may be.

We are showing the most elegant line of TROUSERS ever brought to this city.

Lessing, Solomon & Rosenthal,
Cor. 5th and Austin Streets.

T. F. JONES.

JONES : BROTHERS, REAL ESTATE AGENTS,

WACO, TEXAS,
BUY AND SELL ALL KINDS OF
REAL ESTATE.

LOAN MONEY

On Farm and Wild Lands on
Long Time, at Low Rates of
Interest,

All Business will have Prompt
Attention.

- Mayfield - THE PAWNBROKER

Will cash your Lottery tickets,
Will lend you Money on your Diamonds, Watches
or Jewelry.

A fine line of Unredeemed PLEDGES For
Sale at a GREAT BARGAIN.

For good meals go to the Silver
Moon.
For meals go to Joe Lehmann.

Call for Locomotive to cure bruises and
sprains at J. E. Sears, 425 Austin
street.

"A Night Off."

The Galveston News of the 10th

inst says:

After a long run of the legitimate the bright, sparkling comedy that was presented at the Tremont last night was in the nature of a relief to Galveston theater-goers, who attested their appreciation by greeting the attraction with one of the largest audiences of the season, and at the conclusion one of the best pleased. Daly, like the Madison Square management, has the reputation of never sending out any but first-class attractions, and in the present instance he has sustained that reputation amply, as A Night Off is unquestionably the best comedy attraction that has been presented at the Tremont this season. It is an ingeniously constructed plot, as full of ridiculously funny situations as an egg is of meat, the story being told in terse and humorous dialogue without being chatty, but with an admirable equipoise of dialogue and action. The plot deals with the stage and stage people from the ambitious author down to the everyday play actor, with the aspiring manager as the intermediary between these extremes, and in unfolding in a satirical way the mysteries of the profession, it possesses a peculiar fascination. The plot hinges upon a tragedy written by Justinian Babbit, the professor of a university, who, having an abhorrence for the stage, keeps the fact of his having written a play a profound secret, and contents himself by reading it over to the hired girl until an itinerant manager appears upon the scene, and playing upon the professor's vanity, induces him to have it produced by real flesh and blood actors. The professor's wife, who regards the stage with abhorrence, is kept in the dark as to her husband's ambitious intention, and this, together with a counterplot of almost equal interest between a younger married couple, forms the basis of one of the most amusing comedies ever before presented at the Tremont. It is full of ridiculous complications, accumulative in character, each exceeding the other in a point of interest, yet following in such consistent sequence that there is a naturalness about the performance that gives it zest and keeps the audience in roars of laughter from beginning to finish. The company presenting A Night Off is first-class in every particular, and to their artistic work is due the credit of bringing out the admirable comedy qualities of the play. A Night Off will be repeated for a matinee this afternoon, and given again to-night. Those who fail to see this play will miss a treat not often afforded them of an exceedingly enjoyable entertainment.

SEXUAL SCIENCE.

To Gentlemen Only at McClelland
Opera House To-Night.

By special request Prof. Windsor repeats to-night the lecture given last week on Female Beauty, How to Select a Wife, and Pragnancy. He will exhibit his Great Baby Show, including the wonderful Frog baby, and the powerful microscope, magnifying one million times. This is positively the last chance to hear this great scientist, as he leaves for Austin on Wednesday night. Don't miss it. Read the advertisement on 3d page.

School for Dancing.

Mr. J. Mook, from Memphis, Tenn., will open a select school for dancing, at Edith Block, corner 5th and Washington streets. First lesson for gentlemen Wednesday evening, January 16th at 8:30 p. m. First lesson for ladies and children Saturday, January 19th, at 3 o'clock p. m.

Dangers of Close Reports.

The initiative faculty in young persons leads often to tragic happenings, as well as to the query: Are there not vast dangers in the minute details, made public in the newspapers, as to crimes and their perpetrations? A lad in London has succeeded in closely imitating the atrocities of the Whitechapel fiend, dissecting his victim—another lad—in just the manner described in the papers relating the murders. Another case in point comes from Iowa, where a boy killed his small brother after witnessing the operation of butchering hogs. The youthful murderer became absorbed in the gory operation, and next day invited his victim to play butchering and to assume the role of the hog. This he did with such zeal that his innocent young life was the forfeit. To give to the world the minutest details of a brutal murder is to increase the chances that, among some of the youngest readers of these samples of unnecessary realism, there will be let loose an evil spirit of imitation, whose mission will be accomplished only when another horror is performed. The illustrated police papers and the sensational journals that revel in details of hideous crimes have much to answer for, and too often serve as accessories in robberies and murders.—Pittsburg Bulletin.

The finest Mince Meat in the land a Joe Thompson's.

No yearlings but sure enough year at Crippen's market.

THE PATE DE FOIE GRAS.

HISTORY OF THIS DELICATE DISH
SO POPULAR IN FRANCE.

Death of Its Greatest Maker—How the Goose Livers Are Made Fat—Apocryphal Story of Dumas—The Famous Pate of Strasbourg—Giving Them a Souffle.

At Colmar, in Alsace, died in his 71st year a worthy bourgeois named Jean Mangold, who, in the opinion of all save some members of the medical profession, deserved well, not only of his own country, but of the whole world. Colmar, the antique Colmaria of the Romans, next to Strasbourg, is unsurpassed for the fabrication of "pates de foie gras." The friends of the late M. Mangold, indeed, who was for many years the leading pastry cook at Colmar, claim that his pies were even superior to those made at Strasbourg. M. Mangold was a poet to boot, and composed a large number of local lyrics, satires, vaudevilles and songs for music. But it will be with his pies, and not with his poems in his hand that he will probably go down to posterity.

It might be desirable in the outset to stigmatize as wholly apocryphal the story to which Alexandre Dumas the elder, in his "Dictionnaire de Cuisine," has given currency as to the horrible tortures inflicted on the Alsatian geese in order to fatten their livers to the degree required by the pastry cooks. Starting with the postulate that the liver of the bird can only be fattened by the tumefaction of that organ, and that for pie making purposes the goose livers should be ten or twelve times the normal size, the author of "Monte Cristo" goes on to say that the wretched bipeds are nailed by their web feet to boards, that their eyes are put out, and that they are incessantly stuffed with pounded nuts and deprived of water.

STUFFING THE LIVE BIRDS.
Another alarmist, improving on Alexandre Dumas, asserts that the nailed down geese are placed before a raging fire and allowed to drink as much water as they like, thus leading to enlargement of the liver. As a matter of fact, the birds, like capons and turkeys, are no doubt systematically crammed, usually with a paste made of Indian corn and millet; but there is no more truth in the wild stories of the nailed down feet, the blinding and the semi-roasting in front of an ardent fire than there is in the tales that turtle soup is made of conger eel and the sauce called soy from cockroaches.

Toulouse, in the south of France, Ruffec, in the Charente and Norez, in the Bordelais, have in modern times, rivalled Strasbourg and Colmar in the making of "pates de foie gras"; and there are culinary antiquaries who maintain that pasties of fattened geese livers are a Gallo-Roman survival of Apician origin. The mode of fattening the geese was somewhat cruel. The birds were cooped in solitary confinement in very narrow cages; three times a day they were gorged with maize, and, on the twenty-second day of cramming, a spoonful of poppy oil was added to the corn; water was freely given them, but it was always mixed with sweet wort from the brewery. At the end of forty-two days the geese became so fat as to be in danger of suffocation and was therefore killed. Its proper weight should then be about sixteen pounds, out of which the liver should weigh thirty-two ounces. Another quicker but more equivocal way of fattening the geese was to mix antimony with the farinaceous paste with which the birds were crammed.

HOW TO MAKE THE PIE.
At Strasbourg the construction of a pate is a serious and even solemn affair. Six fattened livers are the ordinary pabulum for a pie; they must first be washed in many waters and then parboiled, and are next scrupulously trimmed so as to free them from all fibrous substance and from any matter approaching bitterness in flavor. Each liver is then cut in two, and, out of the dozen, three are chosen to be beaten in a mortar and passed through a sieve with bacon, shallots, parsley and mushrooms, so as to make a "farce," or forcemeat, which is boiled, and forms the basis of the pie. The other half livers are then larded with the finest Perigord truffles, cut in the shape of dice, and the contents of the pie are made to consist of layers of liver, truffles and forcemeat. Two hours are sufficient to bake this dainty dish, fit to be set before a whole congress of kings and emperors. When the pie is withdrawn from the oven the top crust should be delicately lifted and a large glass of Madeira poured into the interior. Then it should be hermetically closed, so as to be fit to be at once packed and dispatched to the uttermost ends of the earth.

It remains, however, to show how these famous pies came to be made at Strasbourg and Colmar at all. Only 100 years have elapsed since the French military governor of the province of Alsace, Marshal de Contades, brought with him to Strasbourg as cook a Norman by the name of Clos. Alsace was already remarkable for its "terroirs" of fat goose livers, which were preserved in earthen pipkins with a layer of clarified butter under the cover. They were somewhat rudely prepared, and lacked one supreme accessory. The artistic Clos practically exclaimed, "Pipkin, thou shalt become a pie!" He discarded the earthen jar and imprisoned the rich livers in a casket of pie crust. "The body is there," continued the enthusiastic chef, "we must now give it a soul," and he found a spiritual element for his pie in the exciting perfumes of the Perigordian truffle. Clos, the Norman, must assuredly be considered as the inventor of the Strasbourg pie.—London Daily News.

Fish and game of all kinds, at the Silver Moon.

Milco's Pantomime company at The Garland to-night.

If you want fresh taffy candy go to Joe Lehman's south 4th street.

Don't miss F. Milco's Pantomime company to-night.